

TAMALE CASSEROLE  
BY SHARON SMITH



1 CAN VEGETARIAN BURGERS  
1 (8oz) CAN TOMATO SAUCE  
½ CUP KETCHUP  
1 TSP. CHILI POWDER  
¼ CUP CHOPPED ONIONS  
1 CUP (OR MORE) SHREDDED CHEDDAR  
CHEESE  
1 TBLS OIL  
1 CAN CRESCENT DINNER ROLLS OR  
BISCUITS

1 (16oz) CAN DRAINED WHOLE TOMATOES  
CHOPPED  
1 (12oz) CAN MEXICORN (HAS RED & GREEN  
PEPPERS IN IT)  
1 CAN PITTED BLACK OLIVES  
1/3 CUP CORNMEAL

\*\*\*IN LARGE FRY PAN, BROWN VEGETARIAN BURGERS. STIR IN TOMATOES, CORN, TOMATO SAUCE, OLIVES, KETCHUP, ONION AND CHILI POWDER. SIMMER WHILE PREPARING CRUST.

SEPARATE DOUGH INTO PIECES, PLACE IN UNGREASED 8 OR 9-INCH PAN (SQUARE) OR DEEP BOWL. PRESS ROLLS OVER BOTTOM AND UP SIDES TO FORM A CRUST. BRUSH OIL OVER CRUST, SPRINKLE WITH CORNMEAL. SPOON HOT MIXTURE INTO CRUST, SPRINKLE WITH CHEESE. BAKE AT 375 DEGREES FOR 20-25 MINUTES OR UNTIL CRUST IS BROWN.

TO REHEAT; LOOSELY COVER WITH FOIL AND BAKE AT 375 DEGREES FOR 15-20 MINUTES. GOOD SERVED WITH SCALLOPED POTATOES, SPECKLED BUTTER BEANS AND SLAW OR SALAD.

IF YOU'RE IN A HURRY, YOU CAN JUST PUT MIXTURE IN BOWL WITH CHEESE ON TOP AND BAKE, ELIMINATING THE CRUST, CORN OIL AND OIL. JUST AS GOOD THIS WAY!!